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Do not look on your work as a dull duty. If you choose you can make it interesting. Throw your heart into it, master its meaning, trace out the causes and previous history, consider it in all its bearings, think how many even the humblest labor may benefit, and there is scarcely one of our duties which we may not look to with enthusiasm. You will get to love your work, and if you do it with delight you will do it with ease. Even if at first you find this impossible, if for a time it seems mere drudgery, this may be what you require; it may be good like mountain air to brace up your character.—Lord Avebury.

EXPLAINING REFORMERS.

"One-half the world doesn't know how the other half lives."
"Maybe that's why one-half the world is always telling the other half how it ought to live."

NONE OF THAT KIND.

"Do you indulge in piscatorial amusements, my good man?"
"No, sir; don't care for no sort of amusement but fishin'."

RUDE CRITICISM.

"My daughter has a rack for her music."
"I know. It's the one she puts her listeners on."

OTHERS TURNED HIM DOWN.

She—Am I the only woman you ever loved?
He—Well, yes—successfully.

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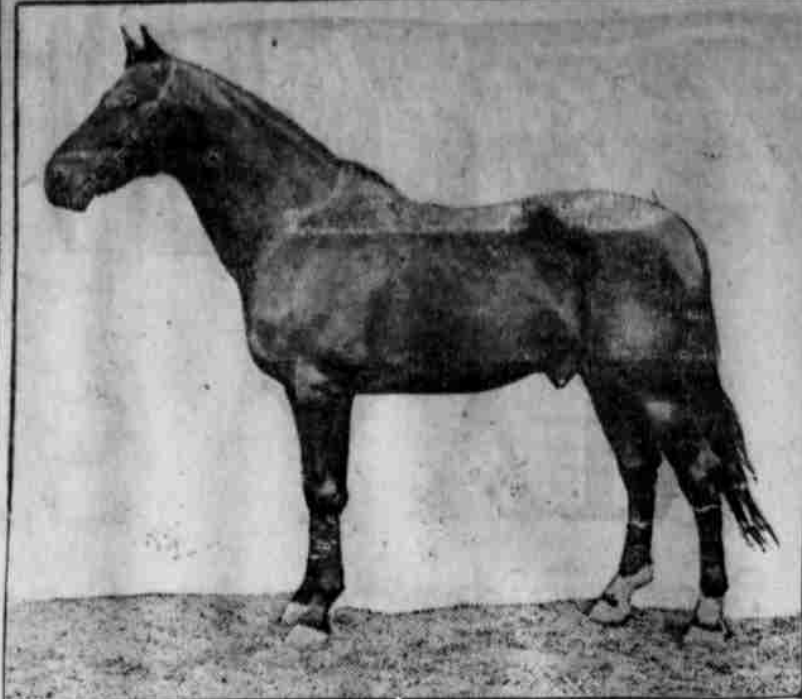
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RATIONS FOR WORK HORSES AND MULES



A Standardbred at a Government Remount Depot.

(Prepared by the U. S. Department of Agriculture.)

The selection of a ration for horses and mules in the South depends largely upon the kinds of feed available, the prices of the feed, and the amount and character of the work. For a 1,000 or 1,100 pound horse at moderate work a daily ration of from 10 to 12 pounds of grain and from 12 to 14 pounds of hay should be ample. At light work the grain ration should be increased. For a horse at moderate work weighing from 1,000 to 1,100 pounds the following rations will be found satisfactory. These rations are to be divided into three feeds. Nearly one-half of the roughage should be fed at night and the remainder divided between the morning and noon feeds. The grain may be divided into three equal portions, to be fed morning, noon and night.

Ten pounds oats; fourteen pounds mixed hay.

Ten pounds shelled corn or corn meal or twelve and one-half pounds

forenoon, before and after their dinner, and before and after their evening meal.

If possible, after the horses have finished their evening feed, they should be turned out in a lot where they can roll and get water at will during the night. This applies especially during hot weather.

The selection of a ration and general care of horses depends largely on local conditions, and the United States department of agriculture advises the farmer to get in touch with the county demonstration agent whenever he is in doubt regarding the best methods of handling stock. In case there is no county agent, the farmer should write the state agricultural station for information.

COTTONSEED MEAL FOR EGGS

Substitute for Beet Scraps Should Be Kept Before Hens All the Time in a Self-Feeder.

(By F. C. HARE, Clemson Agricultural College.)

A dry mash for winter egg production in which cottonseed meal is used as a substitute for beet scraps to supply protein is made up as follows:

Cottonseed meal 100 pounds
Corn meal 50 pounds
Ground oats 50 pounds
Wheat bran 50 pounds
Wheat shorts 50 pounds
Ground lime rock 16 pounds
Ground charcoal 12 pounds
Salt 2 pounds

Keep it in the house before the hens all the time in a self-feeder, or in a low flat box covered with slats or wire netting so the hens cannot scratch it out. The ground lime rock is fertilizer lime, not the burnt lime used for whitewashing. The ground charcoal can be left out if it cannot be readily obtained, but always add the salt.

This mash contains from 18 to 20 per cent protein, which makes it a food for egg production equal to the most expensive commercial egg mashes. It requires several days for the hens to become accustomed to this mash, but they soon develop a fondness for it and eat it greedily.

VINE PRUNING IN THE SOUTH

Proper Time to Work on Grapes is in Spring, Just Before Growth Starts—Leaves Stop Bleeding.

(By C. M. SCHULTZ.)

In the South the only time to prune the ordinary grapes is just before growth starts in the spring. Then the leaves will soon stop the bleeding. One spring in North Carolina the weather turned hot the first of March and the vines that had been pruned in the fall made shoots six inches long while those that had not been pruned hardly swelled the buds.

The last week in the month the mercury suddenly fell with a norther to 20 degrees above zero and the shoots on the pruned vines were frozen. After the freeze I pruned my grapes and had a normal growth, while those around me hardly got half a crop. I had learned this from seasons years before, when I had seen the same thing. But the Southerners must be pruned in November or December as it bleeds worse than the cluster grapes.

Sow Hog Lot to Artichokes.

Part of the hog lot should be sown to artichokes or rape. This forage crop will afford a large part of the living for a bunch of pigs. If they have shade and water, they will be apt to show growth and good health all summer. One ration a day of grain will be ample until fattening time in the fall.

Protection for Skunks.

The high prices paid for skunk fur has caused a great demand for skins and in some parts of the South the animals are being protected by wire fences built around their favorite haunts. The skunk ought to be protected because it is always feeding on the enemies of farm crops. In many states they are protected by law.

Cottonseed Meal to Hogs.

Cottonseed meal, if it is fed at all to hogs, must be given in limited quantities.

SERVE CROUTONS WITH SOUP

They Increase Fat Content Very Slightly—Many Odd Flavors That May Be Utilized

The fat content of all soups can be increased by using with them some kind of croutons of dry bread soaked in butter or fat. Cut into cubes or julienne strips, they may be brushed with butter and browned in the oven, or sautéed in a skillet, then served floating in the soup. Croutons also brings up the fat also makes a pleasing garnish to almost all cream soups. There are many odd flavors to be utilized as, for instance, pimiento, which makes a pleasant flavor when added to a plain cream soup. One of the most delicious cream soups is made of corn and served with buttered popcorn kernels floating on top. Sautéed egg yolk is another attractive garnish, and, indeed, the cream soup offers endless possibilities.

Russian Carach.—The basis is a very strong beef stock, flavored with whole cloves, peppercorn, bay leaf and a few aniseeds. Peel beets and cut into julienne strips. Boil direct in the beef stock, which becomes highly colored from the juice. Serve in individual plates with a garnish of sour cream.

Lentil Puree.—Two cupsful dry lentil beef stock, two tablespoonfuls butter, two tablespoonfuls flour; salt, pepper, nutmeg. Soak lentils over night, drain, boil in stock until tender. Rub through a sieve and combine with butter and flour mixture, browned together in skillet, season, and if liked, serve with cooked frankfurter in each plate.

NATIONAL SOUP OF FRANCE

Delicious and Nourishing Is That Preparation Known to World as Pot-au-Feu.

Pot-au-feu, which may be called the national French soup, is a delicious nourishing soup. It should be made in a covered earthenware pot.

Take three pounds of round of beef, a large marrow bone, six carrots, two or three turnips, two leeks, a bunch of parsley, several cloves, a bay leaf and one lump of sugar. Put the beef into the pot and cover it with as many quarts of water as there are pounds of beef, add a little salt and let it boil up then skim carefully and add a little cold water. Let it boil again, skin and then add the vegetables. Cover with the lid, allowing a little air to get in, and let cook over a good fire constantly at boiling point for several hours. When cooked, remove the meat and vegetables, skim the liquor, and serve in a tureen with slices of bread. The vegetables may be served separately, and the meat which has been cooked in the pot may be used in many ways; stewed, cooked au gratin, it is especially delicious served with thick tomato sauce.

Baked Ham and Eggs.

Chop or grind trimmings of cold ham; put a rounding tablespoonful of butter into a saucepan and when melted stir in a level tablespoonful of flour, a teaspoonful of vinegar, a dash of cayenne and one-fourth level teaspoonful of mustard; let cook until thick and simmer a little, then stir in a much ham as the seasonings will take up; stir until heated, turn into baking dish and make several depressions. In the top; into each hole break one egg, dust with salt and set in the oven until the white of the egg is set; serve in same dish.

Mocha Gems.

Cream two teaspoonfuls of butter and one of sugar, add one egg well beaten. Mix one cupful of coffee and one-half cupful of milk, add it alternately with one and one-half cupful of flour mixed and sifted with one and one-half teaspoonfuls of baking powder and one-half teaspoonful of salt. Pour into hot-buttered gem pans and bake 20 minutes in a hot oven.

Boston Cookies.

Mix thoroughly three well-beaten eggs, one and one-half cupfuls of sugar and one-half cupful of raisins seeded and chopped fine, one cupful of butter, one-half teaspoonful of soda, a little salt, half a nutmeg and stiffen with flour enough to spread on thin. The dough should not be molded or rolled.

Corn Croquettes.

Put one can of corn through the meat grinder, add one teaspoonful melted butter, one of sugar, salt to taste and the yolk of one egg. Stir in just enough flour to bind the ingredients together so that the croquettes will hold their shape. Fry in deep fat.

Potato Loaf.

Five potatoes, one quart milk, onion to taste, also salt, pepper and two tablespoonfuls of butter. Cook milk and onion in double boiler. Boil and mash potatoes, add to milk, then add seasoning and thicken with a little flour if it seems very thin.

Old Southern Cake.

One cupful of honey, one cupful of sugar, one-half cupful of melted butter, two eggs, one pint flour, one cupful milk, one teaspoonful of soda, one teaspoonful of mace. Mix till smooth and bake in a moderately hot oven 30 or 35 minutes.

For Wine Stains.

Wine stains which have dried on the table cloth or napkins should be washed with a few drops of whisky before the linen is sent to the laundry.

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